

Tommy Bahama®

RESTAURANT | BAR | STORE

SHAREABLES

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney 16.5/11.5

SEARED SCALLOP SLIDERS* Chipotle Aioli, Basil, Roma Tomatoes, Crispy Onions, Island Slaw 15

V MACADAMIA-CRUSTED GOAT CHEESE Mango Salsa, Sweet Soy, Flatbread 12.5

LOADED HURRICANE TOTS Pulled Pork, Furikake, Soy Glaze, Sriracha Aioli 12

COCONUT-CRUSTED CRAB CAKES Lump Blue Crab, Thai Chili Sauce 18

V DUO OF DIPS Fire-Roasted Salsa, Guacamole, House-Made Chips 11.5

SIDES • 7

GRILLED ASPARAGUS ROASTED BROCCOLINI CAULIFLOWER-POTATO MASH
ALMOND RICE CRISPY TOTS ISLAND SLAW RUSSET POTATO FRIES

SOUPS • SALADS

GF CHICKEN TORTILLA SOUP Roasted Corn Salsa, Lime Sour Cream 7.5/5.5

LUMP BLUE CRAB BISQUE Sherry, Cream, Crushed Herb Croutons 9.5/7.5

GF GRILLED CHICKEN & MANGO SALAD Baby Greens, Roasted Almonds, Macadamia Nuts, Feta, Dried Blueberries, Crispy Pepitas, Vine-Ripe Tomatoes, Lemon-Basil Vinaigrette 18

GF LUMP BLUE CRAB & AVOCADO SALAD Shredded Romaine, Feta, Red Onions, Vine-Ripe Tomatoes, Lime-Caper Vinaigrette 22

CHAR-GRILLED FILET MIGNON SALAD* Grilled Potatoes, Romas, Crispy Shiitakes, Garlic Aioli, Tamarind Vinaigrette 21.5

LAND

PARMESAN-CRUSTED SANIBEL CHICKEN Herb Cheese, Red Pepper Sauce, Cauliflower-Potato Mash, Broccoli 28

GRILLED BABY BACK PORK RIBS Sweet & Spicy Blackberry Brandy BBQ, Island Slaw, Cauliflower-Potato Mash 30/21

GF KONA-COFFEE-CRUSTED RIBEYE* Cauliflower-Potato Mash, Grilled Asparagus, Garlic Butter 38

GF FILET MIGNON* Trumpet Mushrooms, Blue Cheese, Cauliflower-Potato Mash, Lemon Arugula 40

SEA

GF TAMARIND-PINEAPPLE-GLAZED MAHI MAHI Marinated Trumpet Mushrooms, Sautéed Peppers, Shallots & Jalapeños, Almond Rice 29.5

COCONUT-CRUSTED CRAB CAKES Thai Chili Sauce, Roasted Broccoli, Cauliflower-Potato Mash 30.5

THAI SHRIMP & SCALLOPS Lemongrass, Coconut Curry Reduction, Grilled Asparagus, Roasted Carrots, Almond Rice 29.5

MACADAMIA-NUT-CRUSTED SNAPPER Hawaiian Red Sea Salt, Almond Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc 29.5

WORLD FAMOUS COCONUT SHRIMP Papaya-Mango Chutney, Island Slaw, Grilled Asparagus 29.5

HAND-HELDS

ALL-AMERICAN BURGER* American Cheese, House-Made Dill Pickles, Garlic Aioli, L|T|O, Fries 16.5

CUBAN SANDWICH House-Roasted Pork, Black Forest Ham, Gruyère, House-Made Dill Pickles, Sriracha Mustard, Spicy Aioli, Fries 15

GRILLED CHICKEN BREAST SANDWICH Monterey Jack, Garlic Aioli, Jerk Sauce, Crispy Onions, Fries 15.5

TACOS

BLACKENED MAHI MAHI Tomato Relish, Chipotle Aioli, Island Slaw, Lime Sour Cream 19.5

FILET MIGNON Street Corn Salsa, Chipotle Aioli, Island Slaw, Feta, Guacamole 19.5

ALL TACOS - CHOICE OF: Chips & Salsa or Soft Plantains

GF • Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.

V • Vegetarian Dishes

Please notify our staff of any severe or life-threatening food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



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MARTINIS

PINEAPPLE PARADISIO Bacardi Pineapple, St-Germain Elderflower, Creme de Banana, Scratch Sour, Pineapple 13

GRAPEFRUIT BASIL Grey Goose, Fresh Basil, Grapefruit 13.5

KEY LIME Van Gogh, Licor 43, Kēkē Beach Liqueur, Lime, Graham Cracker 13

COCONUT CLOUD Don Q Cristal, Stoli Vanil, Cruzan Coconut, Cream of Coconut 13

GREY GOOSE Extra Dry Vermouth, Blue-Cheese-Stuffed Olive 14

SPECIALTY COCKTAILS

BAJA MARGARITA Sauza Conmemorativo Añejo, Cointreau, Grand Marnier, Scratch Sour, Lime 12

BAHIA SANGRIA Brandy, Red Wine, Pomegranate, Oranges, Green Apples, Lemons 11/37

BLOOD ORANGE MARGARITA Sauza, Solerno Blood Orange Liqueur, Blood Orange, Scratch Sour 12.5

CUCUMBER SMASH Hendrick's, St-Germain Elderflower, Lime, Muddled Cucumber 12.5

MANGO HABANERO MARGARITA Milagro Silver, Mango Purée, Orange Curaçao, Scratch Sour, Sliced Habanero 12.5

ISLAND RUM

CLASSIC MOJITO Cruzan Citrus, Lime, Muddled Mint, Sugar Cane Syrup, Q Soda 11.5

PINEAPPLE COCONUT MOJITO Bacardi Lime, Cruzan Coconut, Pineapple, Lime, Mint, Q Soda 12

MAI TAI Flor de Caña Extra Seco 4, Orgeat, Orange Curaçao, Lemon, Lime, Pineapple, Dark Rum Float 12.5

FROZEN MAI TAI Tommy's Icy Twist on a Classic Cocktail 12.5/16.5

PAINKILLER #2 Pusser's, Cream of Coconut, Pineapple, Orange, Nutmeg 11.5

DARK & STORMY Gosling's Black Seal, Ginger Beer 11

HANDCRAFTED PIÑA COLADA Bacardi, Muddled Pineapple, Coconut, Gosling's Black Seal Float 12

ZERO-PROOF

BLUE MY MIND Muddled Blueberries, Passion Fruit, Scratch Lemonade 7

FAUX-JITO Muddled Mint, Lime, Lemon-Lime Soda 7

PAIN CHILLER Pineapple, Orange, Cream of Coconut, Nutmeg 7

HAWAIIAN FIZZ Pineapple, Lime, Coconut Cream, Q Soda 7

GIESEN 0% SAUVIGNON BLANC Marlborough, New Zealand 8

WHITE

MAISON SALEYA ROSÉ Côtes de Provence, France 10

CHÂTEAU D' AQUERIA ROSÉ Tavel, France 13/49

CAVALIERE D'ORO PINOT GRIGIO Delle Venzie, Italy 9/34

BEX RIESLING Nahe, Germany 9/34

GUSTAVE LORENTZ PINOT GRIS Alsace, France 13/49

LANGLOIS CHÂTEAU SANCERRE Loire Valley, France 14/53

CUVAISON SAUVIGNON BLANC Carneros, California 12/46

WITHER HILLS SAUVIGNON BLANC Marlborough, New Zealand 8

CONUNDRUM WHITE BLEND BY CAYMUS California 10/38

TUNNEL OF ELMS CHARDONNAY California 9/34

RAEBURN CHARDONNAY Russian River Valley, California 12/46

CHALK HILL CHARDONNAY Sonoma Coast, California 15

PATZ & HALL CHARDONNAY Sonoma Coast, California 18/69

NICKEL & NICKEL TRUCHARD VINEYARD CHARDONNAY Carneros, California 21/81

CAKEBREAD CHARDONNAY Napa Valley, California 89

SPARKLING & CHAMPAGNE

MASCHIO PROSECCO Veneto, Italy 8/30

LE GRAND COURTAGE BLANC DE BLANCS France 11/42

DOMAINE CARNEROS BRUT ROSÉ Carneros, California 75

MÔET & CHANDON IMPÉRIAL Épernay, France 105

VEUVE CLICQUOT Reims, France 120

RED

ARGYLE PINOT NOIR Willamette Valley, Oregon 16

ELOUAN PINOT NOIR Oregon 12

DUSK TO DAWN PINOT NOIR Russian River Valley, California 14/53

BELLE GLOS BALADE PINOT NOIR Santa Maria & Santa Barbara, California 17/65

CLINE CELLARS ESTATE MERLOT Sonoma Coast, California 10/38

MURIEL RESERVA TEMPRANILLO Rioja, Spain 11/42

TOMMASI "POGGIO AL TUFO" SUPER TUSCAN Maremma, Tuscany 11/42

DUCKHORN PARADUXX RED BLEND Napa Valley, California 18/69

CROCUS L'ATELIER MALBEC BY PAUL HOBBS Cahors, France 12/46

STAGS' LEAP PETITE SIRAH Napa Valley, California 76

MONTPELLIER CABERNET SAUVIGNON California 9/34

TREANA CABERNET SAUVIGNON Paso Robles, California 15/57

DAOU CABERNET SAUVIGNON Paso Robles, California 17/65

AUSTIN HOPE CABERNET SAUVIGNON Paso Robles, California 19/73

PAUL HOBBS CROSSBARN CABERNET SAUVIGNON Napa Valley, California 24/93

BELLA UNION BY FAR NIENTE CABERNET SAUVIGNON Napa Valley, California 98

CAYMUS CABERNET SAUVIGNON Napa Valley, California 135



Island Time Happy Hour

Every Day in the Bar | 3 to 6PM | Food & Drink Specials